

cocktails



All orders placed inside at bar with bartender and picked up at bar.
All individuals purchasing a beverage must be of age (21+) and present valid
photo ID to bartender.

signature

Current seasonal menu of house original cocktails.

SUNSET BOULEVARDIER

Bourbon, Campari, St. Germaine

HUGH DID THIS!

Bourbon, Cold Brew, Kapali, Tobacco Bitters

FAREWELL TO ADONIS

Vodka, Lemon, Bitters, Pomegranate, Egg White

BARBAROSSA

Vodka, Tomato Water, Basil, Tomato, Mozzarella

THE SEEDSEER

Gin, Lemon, Lavender, Cucumber, Rhubarb Bitters

GIA

Gin, Lemon, Butterfly Tea, Peach Bitters, Bitter Bianco

EVE'S FIXATION

Tequila, Earl Grey, Fig, Thyme

PAULINE

Tequila, Rosemary, Lillet Blanc, Grapefruit, Soda

CAPTAIN HIGBY

Rum, Orgeat, Orange, Ginger Beer

DIRTY CHOCOBO

Rum, Banana, Lemon, Coconut, Cinnamon, Orange

suggested classics

A selection of our favorite classic cocktails.

CHOCOLATE MARTINI

Vodka, Chocolate Liqueur, Crème de Cacao

AVIATION

Gin, Maraschino Liqueur, Creme de Violette, Lemon

PAPER PLANE

Bourbon, Aperol, Amaro, Lemon

VESPER

Gin, Vodka, Lillet Blanc

PAIN KILLER

Golden Rum, Pineapple, Orange, Coconut

PALOMA

Tequila, Grapefruit, Lime, Soda

ESPRESSO MARTINI

Vodka, Cold Brew, Coffee Liqueur, Bailey's

SIDE CAR

Cognac, Cointreau, Lemon

APEROL SPRITZ

Aperol, Triple Sec, Prosecco, Soda

FRENCH MARTINI

Vodka, Pineapple, Chambord, Lemon

beer

BUD LIGHT (LIGHT LAGER)

Anheuser-Busch, St. Louis MO

CONE HEAD (IPA)

Zero Gravity Brewing, Burlington VT

ALLAGASH WHITE (BELGIAN WHEAT)

Allagash Brewing Company, Portland ME

ORIGINAL CIDER (HARD CIDER)

Downeast Cider House, East Boston MA

LAND SHARK (ISLAND STYLE LAGER)

Margaritaville Brewing Co, St. Louis MO

GREEN STATE (LAGER)

Zero Gravity Brewing, Burlington VT

MASS RIOT (NEIPA)

Prison City Brewing, Auburn NY

RUN WILD (N/A IPA)

Athletic Brewing Co, Milford CT

wine

SAUVIGNON BLANC

Ponga, New Zealand

PINOT GRIGIO

Zenato, Italy

CHARDONNAY

Tramin, Italy

RIESLING

Clean Slate, Germany

ROSÉ

Mirabeau, France

PROSECCO

Col Dorato, Italy

MOSCATO D'ASTI

La Doria, Italy

PINOT NOIR

Hahn, California

CABERNET SAUVIGNON

Silver Palm, California

BORDEAUX

La Fleur du Roi, France

For your convenience, all prices include sales tax and processing fees.

food



All orders are placed inside at bar with bartender and picked up at food counter-
we do not offer full service dining.

poutine

House-cut fries, twice fried, topped with fresh cheddar cheese curds and hot gravy of your choice.

TRADITIONAL BEEF GRAVY	\$ 10.00	VEGAN GRAVY	\$ 10.00
GF* Served with fresh thyme.		GF* V Served with tofu "cheese" curds, fresh thyme.	
VEGETARIAN GRAVY	\$ 10.00	BUFFALO	\$ 11.00
GF* VG Served with fresh thyme.		GF* OPT. VG -or V Served with wing sauce, beef gravy and scallions.	

paninis

Served on ciabatta roll, grilled & crispy.

Make any sandwich a salad by having ingredients prepared on bed of spinach instead of ciabatta roll.

GF bread and side substitution available by special request for \$2.

Substitute any of our sides for \$2.

GROWN-UP GRILLED CHEESE	\$ 14.00	TUNA SALAD MELT	\$ 14.00
VG Cheddar and muenster cheeses, house pesto & tomato. Served with house herbed tomato soup.		House tuna salad- made with hot pepper relish- tomato & cheddar. Served with Sun Chips & pickle.	
BUFFALO TOFU	\$ 14.00	SOUTHWEST TURKEY	\$ 14.00
V Fried tofu patty. buffalo wing sauce, house slaw & pickles. Served with Sun Chips & pickle.		Turkey breast, avocado, lime, tomato, hot pepper relish & cheddar. Served with Sun Chips & pickle.	
MONTEREY VEGGIE	\$ 14.00	HAM CAPRESE	\$ 15.00
V Black bean & lime hummus, spinach, sun dried tomato, cucumber, marinated artichoke & honey mustard. Served with Sun Chips & pickle.		Smoked ham, honey mustard, spinach, tomato, fresh mozzarella, fresh basil & balsamic reduction. Served with Sun Chips & pickle.	

Please inform bartender of any food allergies.

| V = VEGAN | VG = VEGETARIAN | GF = GLUTEN FREE | OPT. = OPTIONAL SUBSTITUTION |

*Indicates items are GF by nature, but may be fried in the same oil as gluten.

Please inform us if you need us to prepare items in our fryer reserved for GF items only.*

sides

SEASONED FRIES

\$ 7.00

| GF* | V | House-cut, twice fried with house seasoning blend.

HERBED TOMATO SOUP

\$ 6.00

| GF | V | House made soup by the cup.

HOUSE SLAW

\$ 6.00

| GF | V | Not your grandma's slaw! Made with red cabbage, carrot, pineapple & lime. Zesty and tangy!

SUN CHIPS

\$ 2.00

| V | 1.5oz bag of original flavored 100% whole grain chips.

other items

FRIED CHEESE CURDS

\$ 11.00

| VG | Beer battered cheddar cheese curds, served with house garlic aioli.

CHEESECAKE

\$ 8.00

| VG | Chocolate crust, traditional filling with caramel & pecan topping.

FRIED BRUSSEL SPROUTS

\$ 11.00

| V | Tempura battered, served with house soy-maple dipping sauce.

PEANUT BUTTER BAR

\$ 8.00

| GF | VG | Peanut butter & maple bar with chocolate topping, served with toasted fluff & berry compote.

extras

EXTRA GRAVY

\$ 1.00

On your poutine.

EXTRA SAUCES

\$ 0.50

Ketchup, mustard, honey mustard, ranch, mayo, garlic aioli.

EXTRA CHEESE

\$ 2.00

On your sandwich or poutine.

ADD AVOCADO

\$ 3.00

To your sandwich or poutine.

ADDITIONAL EXTRAS

Varies in price by item.

For your convenience, all prices include sales tax and processing fees.

**ANY SPECIAL REQUESTS WILL TAKE LONGER
AND MAY BE SUBJECT TO ADDITIONAL CHARGES.**

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